

How USDA Foods Support the National School Lunch and School Breakfast Program Meal Pattern Requirements



Food Group	Requirements	How USDA Foods Support the Requirements	
Food Group Fruits Vegetables	Requirements Breakfast: 1 cup fruit per day (vegetable substitution allowed) Lunch: ½ -1 cup fruit per day Breakfast: No requirement; optional substitution for fruit servings Lunch: ¾ - 1 cup vegetable per day Weekly requirement for: dark green red/orange beans/peas (legumes)	 USDA offers a variety of fresh, frozen, canned and dried fruits, which are low in sugar or have no added sugars. Fresh: apples (5 varieties whole, sliced bags); oranges; pears (3 varieties whole); other fruits available through DoD Fresh Fruit and Vegetable Program Frozen: unsweetened apples; apricots; unsweetened blueberries; cherries; peaches; unsweetened and sweetened strawberries Dried: cherries, cranberries, fruit mix, fruit/nut mix, raisins Canned fruits in extra light syrup or water: apple slices, unsweetened applesauce, apricots, cherries, peaches, pears Juice: 100% orange USDA offers a variety of fresh, frozen, dried, and low sodium or no salt added canned options. Dark green: frozen broccoli, frozen spinach Red/orange: carrots (fresh, frozen, canned), sweet potatoes (fresh, frozen, canned), tomato products (canned diced, tomato sauce, tomato paste, salsa, spaghetti sauce) Beans/peas (low-sodium canned and dry): baked, black, blackeye peas, garbanzo, great northern, lentils, lima, navy peas, pink, pinto, 	
	 beans/peas (legumes) starchy other (see 2010 Dietary Guidelines) 	 red kidney, refried, vegetarian Starchy vegetables: corn (canned, frozen), peas (canned, frozen), potato products (fresh, oven fries, rounds, wedges) Other: green beans (canned, frozen), bulk mushrooms Additional options available through DoD Fresh Fruit & Vegetable Program 	
Meat/Meat Alternate	Breakfast: No requirement; optional substitution after daily grain requirements are met Lunch: daily and weekly minimum servings Grades K-5: 1 oz eq. daily; 8 oz eq. weekly Grades 6-8: 1 oz eq. daily; 9 oz eq. weekly Grades 9-12: 2 oz eq. daily; 10 oz eq. weekly	 USDA offers a variety of nutrient-dense meat/meat alternates, many of which have lower sodium and fat profiles. Beans/peas (low-sodium canned and dry): baked, black, blackeye peas, garbanzo, great northern, lentils, lima, navy peas, pink, pinto, red kidney, refried, vegetarian Beef: boneless, ground, patties, crumbles, canned Cheese: American (reduced fat/regular slices, loaves); cheddar (reduced fat/regular shredded, slices, loaves); mozzarella (Lite/low moisture part skim shredded, loaves, string cheese) Chicken: whole, cut-up, drumsticks, legs, oven roasted, diced, fajita strips, canned Eggs: whole frozen Fish: whole grain breaded catfish strips, bulk pollock Nuts/seeds: peanut butter, roasted peanuts, sunflower seed butter Pork: leg roast, picnic, ham, crumbles, canned Turkey: whole, thighs, roast, taco filling, deli breast, turkey ham 	
Whole Grains	Beginning July 1, 2014, all grain products must be whole grain-rich (contain at least 50% whole grain content). Breakfast daily and weekly minimums (meat/meat alternate substitution allowed after the daily grains minimum met): Grades K-5: 1 oz eq. daily; 7 oz eq. weekly Grades 6-8: 1 oz eq. daily; 8 oz eq. weekly Grades 9-12: 1 oz eq. daily; 9 oz eq. weekly Lunch daily and weekly grain minimums: Grades K-5: 1 oz eq. daily; 8 oz eq. weekly Grades 6-8: 1 oz eq. daily; 8 oz eq. weekly	All USDA direct delivered products meet the whole grain-rich criteria. Flour: whole wheat, white whole wheat/enriched blend Oats: quick-cook rolled Pancakes: whole wheat Pasta: whole grain spaghetti, rotini, macaroni Rice: brown rice (regular/parboiled) Tortillas: whole grain Whole kernel corn for processing	
Milk	Grades 9-12 : 2 oz eq. daily; 10 oz eq. weekly Breakfast and Lunch: 1 cup Must be fat-free (unflavored/flavored) or 1% low fat (unflavored)	Purchased locally; not provided through USDA Foods	



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Nutrients	Requirements		How USDA Foods Supports Requirements	
Sodium	Target I: SY 2014-15		USDA offers fresh, frozen, and dried vegetable and meat options with	
	Lunch ≤1230mg (K-5) ≤1360mg (6-8) ≤1420mg (9-12)	Breakfast ≤540mg (K-5) ≤600mg (6-8) ≤640mg (9-12)	no salt added. Canned vegetables and beans are all low-sodium. Meat and cheeses have been reformulated to lower sodium levels where possible to help schools meet the SY 14-15 sodium targets.	
	Target 2: SY 2017-18		USDA will continue to dialog with industry to modify specifications to	
	Lunch ≤935mg (K-5) ≤1035mg (6-8) ≤1080mg (9-12)	Breakfast ≤485mg (K-5) ≤535mg (6-8) ≤570mg (9-12)	achieve further sodium reductions where possible to help schools mee subsequent targets.	
	Final target: SY 2022-23			
	Lunch ≤640mg (K-5) ≤710mg (6-8) ≤740mg (9-12)	Breakfast ≤430mg (K-5) ≤470mg (6-8) ≤500mg (9-12)		
Saturated Fat	<10% of total calories		USDA offers lean meats, poultry, fish, and reduced fat cheeses. Additionally, USDA offers a lower saturated fat soybean oil.	
Trans Fat	0 grams trans fat per serving Note: FDA allows products with <0.5 grams per serving to be labeled 0 grams. Naturally-occurring trans fat is exempted.		USDA Foods do not contain <u>added</u> trans fats, including: Peanut/sunflower butters Oils Potato products Catfish strips	
Daily Average Calorie Range max): Breakfast 350-500 (grades K-5) 400-550 (grades 6-8) 450-600 (grades 9-12)			USDA offers a variety of nutrient-dense foods with minimal added ingredients. Product formulations are low in solid fat and added sugar thus providing fewer discretionary calories.	
	Lunch 550-650 (grades K-5) 600-700 (grades 6-8) 750-850 (grades 9-12	1		